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PALATABLE AND HEALTHFUL SUMMER DISHES.

Recipes Recommended by Famous Chef of Philadelphia—Clam Puffs and Steamed Clams Pronounced Delicious.

Jules Pinjon, chief of the Cafel'Aiglon, gives the following ways of serving strawberries, and he adds a delicious chicken dish for luncheon or supper:

Strawberries Ferinia.—Select firm strawberries, wash and drain dry. Then they should be marinated in curacao, serve on top of a layer of lemon water ice and whipped cream; decorate with maraschino cherries.

Strawberries Romanoff.—Strawberries marinated in curacao and orange juice served in the shape of a timbale with whipped cream on top.

Emince of Chicken, Alphonse.— Saute in butter, red and green peppers. Add to this minced chicken and lobster cut in dice. Cook a few minutes and serve on a bed of hot boiled rice, with tomato sauce.

Steamed Clams.—Soft-shelled clams steamed and eaten from the shells are delicious. To prepare them, wash well and put them without water in a deep covered pan and heat. When the shells are open they are ready to serve in a deep dish covered with a napkin. Each should be lifted from the shell by the end, dipped in meired butter and eaten as it is.

Clam Puffs.—A dainty supper dish is made of one dozen clams chopped fine, to which are added the beaten yolks of three eggs, a dash of cayense, one tablespoonful of milk and one of clam juice. Thicken this with flour until it drops thick from a spoon. Have ready a deep pan of boiling lard, and just before cooking mix through clams one teaspoonful of baking powder. Drop one spoonful at a time in hot lard and fry a light brown. Serve on napkin with watercress or quarters of lemon.

Scallops Fried.—Dry a pint of scallops in a napkin. Roll in fine crumbs, then in beaten egg, and again in crumbs. Put into a wire basket and fry in hot lard until light brown, shake the basket well while frying so as to cook evenly. Sprinkle with salt and serve with sauce tartare,

Creamed Scallops.—Dry scallops in a napkin. Make in your chafing dish a very thick rich white sauce with one cup of cream, one tablespoonful of butter and two of flour. Stir until smooth, and thick and season with salt and paprika. Now add scallops and simmer for one minute; do not cook longer or scallops will toughen and shrink. Serve in scallop shells sprinkled with bread crumbs and browned.

Scallops with Bacon.—Fry scallops and in another pan fry strips of bacon until they are crisp. Serve on a flat dish, placing bacon on the bottom of dish and heaping scallops on that. Sauce tartare should be served with this, but if this is not available, serve with quarters of lemon and cres 3.—Philadelphia Ledger.

Silver Cake.

For the silver cake mix a 'cupful of sugar with a half cup sour c' eam, adding a scant half teaspoon' ul of soda and a cup and three-quar ers of flour. Lastly, fold in the sti dy whipped whites of four eggs an i flavor with a little lemon. Bake it a bread tin, lined with buttered paper, putting in the batter in alterna te spoonfuls. Bake in a steady, moder ate oven and, when cold, ice with a plain white icing flavored with lemon or orange.

Soft Gingerbread.

Put into your mixing bowl 1 cup molasses, 1 teaspoon of ginger and 1 teaspoon soda. Stir these together thoroughly while shortening size of a small egg is melting. Add that and 1 cup of bolling water, then stir in enough sifted flour to make a thip batter, as for griddle cakes

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